

M32 MENU

STARTERS

Marinated, colourful tomatoes with burrata, rucola olive oil and fresh basil	20.00
Summer salad with fermented vegetables and fresh herbs	17.00
Chanterelle and porcini mushroom tartare with marinated beef	21.00
Bluefin tuna with raw marinated vegetables, glass noodles and coriander	22.00

SOUPS

Iced tomato and pepper soup with basil and shallots	15.00
Porcini mushroom consommé with porcini mushroom dumplings and vegetables	15.00
Bouillabaisse of crayfish and freshwater fish with Sauce Rouille	21.00

PASTA AND INTERMEDIATE DISHES

Agnolotti with multicoloured tomatoes and herb salad	22.00/26.00
Vegan mushroom dish 'Beuschel' with dumpling soufflé	22.00/26.00
Carbonara of roasted chanterelles with herb potatoes	22.00/26.00

MAIN COURSES

Grilled turbot fillet with fennel and orange ragout	39.00
Roasted pulpo on cauliflower hummus and tomato fondue	34.00
Pike-perch fillet with cucumber and crayfish beurre blanc	39.00
Attersee wild carp fillet on corn with nori algae	39.00
Wiener Schnitzel with parsley potatoes and cranberries	30.00
Corn chicken breast on risotto with chanterelles and lovage	34.00
Entrecote of Black Angus with 'Café de Paris' butter, courgette and artichoke vegetables	42.00

COVER:

Homemade dukkah and olive oil with great potato couvert bread from
„Joseph Brot“ per person 4.00

* Please note that we can only issue the invoice by the table
all prices are in Euro incl. taxes and duties, excluding tips

Our staff will inform you about allergenic ingredients in our product and will be happy to advise you.

Important information about allergens - The labeling of the 14 main allergens is done according to the legal requirements-EU Food Regulation 1169/2011-There are also other substances that can trigger food allergies, or intolerances. For the detailed card with the allergenic substances ask our staff.